

NAVSEA S9650-AC-MMO-010/84145,8145

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TECHNICAL MANUAL

OPERATION AND CARE WITH REPLACEMENT PARTS

FOOD CUTTERS

MODELS 8145 AND 84145

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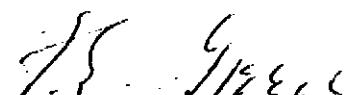
REMARKS:

Extension Foot not on FFG-7

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H. E. Green & Associates, Inc.
 P. O. Box 6538, Handsboro Sta.
 Gulfport, MS 39501

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EQUIPMENT: Electric Food Cutter

TITLE: Technical Manual for Electric Food Cutter Model #84145
NAVSEA S9650-AC-MMO-010/84145, 8145

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8145 INSTRUCTIONS

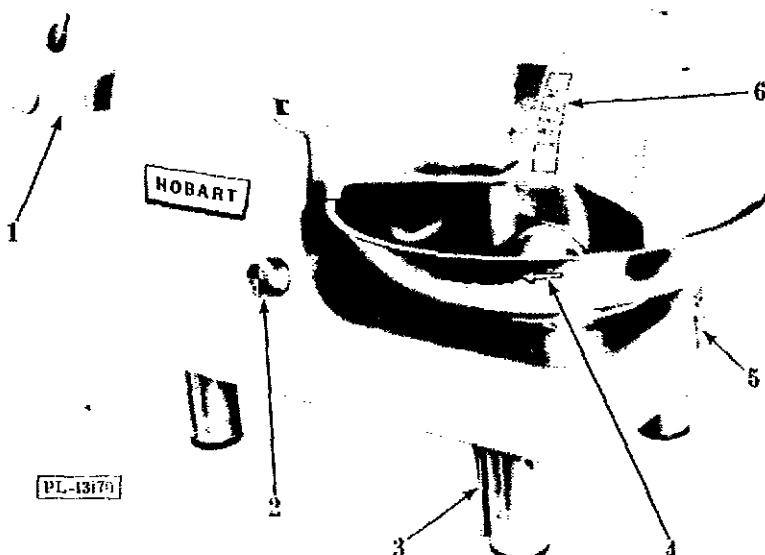


Figure 1. Food Cutter

Instructions for Operation and Care of MODELS 8145 AND 84145 FOOD CUTTERS

A. INSTALLATION:

If cord and plug is not used with this machine, electrical connections should be made by qualified workmen who will observe all applicable Safety Codes and the National Electrical Code.

A.1 Before making any electrical connections, CHECK THE SPECIFICATIONS ON THE NAME PLATE (5, Fig. 1) TO MAKE SURE THEY AGREE WITH THOSE OF YOUR ELECTRICAL SERVICE. Connect multi-phase motor so bowl will turn clockwise (see arrow) (4, Fig. 1). Knives will then turn downward (viewed from front of the machine), (see arrow on knife shaft (1, Fig. 4)).

B. SAFETY INTERLOCK:

B.1 All knives are dangerous. CAUTION: KEEP HANDS FROM UNDER BOWL COVER. A caution plate is attached to the bowl cover (6, Fig. 1) as a reminder.

B.2 The bowl cover is locked down (see section G) when the switch (2, Fig. 1) is pulled "On". It cannot be unlocked until the switch is pushed "Off". If the bowl cover is removed or in a raised position, the switch cannot be

pulled "On". After the switch is pushed off, the knives rotate briefly.

C. OPERATION:

C.1 Before operating the food cutter, make sure the knives are correctly mounted and tightened on the shaft (section E.2). The comb (3, Fig. 3) should be in place and the bowl cover locked down (section G).

NOTE: To prevent bowl damage, and for proper cutting, always keep comb in position to insure correct spacing between bowl cover and bowl.

C.2 The types of products that may be processed in the HOBART food cutter are almost unlimited. Fresh boned meats, vegetables, fruits, nut meats, natural cheese and bread crumbs are cut fine or coarse depending on the length of time they are left in the bowl. All products to be processed should be chilled but not frozen.

C.2.1 Feed the material directly into the food cutter bowl. Products may be cut separately or blended.

C.3 The bowl cover of this food cutter is designed to roll or turn the material, thus

providing a mixing action. It is NEVER necessary to reach beneath the bowl cover. Material can be discharged with a bowl scraper or spatula while the machine is in operation. Should inspection be necessary, ALWAYS shut off the motor - WAIT for the knives to stop . . . then unlock and lift the bowl cover to remove any obstruction.

C.4 It is good practice on a food cutter with attachment drive (Model 84145) to remove the knife unit when the attachment is used. Also remove the attachment when it is not in use (this will reduce the load on the motor).

D. EXTENSION FOOT:

D.1 The food cutter is equipped with an extension foot (3, Fig. 1). CAUTION: When using attachments, always fully extend the extension foot to front position. When attachment is not in use, push foot back underneath machine for convenient storage.

Not on FFG-7 Class

E. KNIVES:

E.1 The knife assembly (1, Fig. 2) should be removed as a unit for cleaning, sharpening, etc. Stop machine, wait for knives to STOP turning, unlatch and raise bowl cover, remove hand knob (2, Fig. 2) and carefully slide unit from shaft.

E.2 The knives are properly placed and adjusted when shipped from the factory. The clearance between the knife (at the closest point) and the bowl should be $1/32"$. The leader knife (beveled on one side only) is on the side next to the motor. Knives are directly opposite each other and are set to

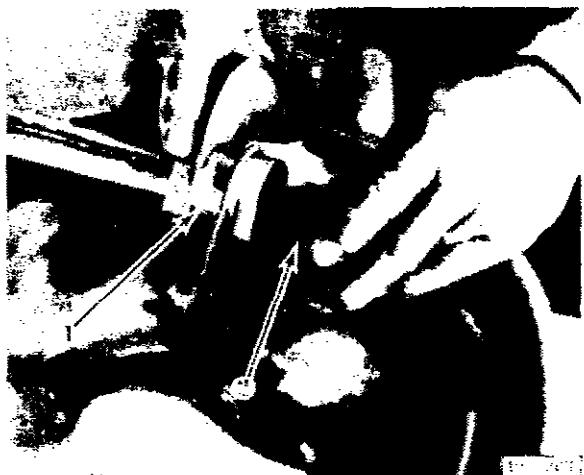


Figure 2. Knife Assembly Removal



Figure 3. Knife Assembly Clearance

cut downward at center of bowl when viewed from the hand knob (2, Fig. 2) end.

E.2.1 To check clearance or make adjustment, disconnect the power supply (make sure knives are not turning) unlatch and raise bowl cover (1, Fig. 3). Loosen hand knob (2, Fig. 2) a couple of turns (without removing knife unit from machine). Hold a wrench on the flats of sleeve (2, Fig. 4) to keep sleeve from turning and slightly loosen nut (3, Fig. 4) with a second wrench. Carefully tap loosened knives with a block of wood until the proper clearance is reached. Retighten nut, then hand knob.

E.3 Knives should be sharp, but should not have a razor edge. An extremely thin edge dulls quicker than the original factory bevel edge. For ordinary touch-up, use a carborundum stone, without disassembling the knife unit assembly (E.1). If a knife becomes nicked and it is necessary to grind it deeply, the knives should then be disassembled, readjusted and perhaps re-balanced (E.2.1). The knives must be close to the same weight to maintain proper balance because of the high speed operation. Knives are paired and balanced at the factory. Spare knives should be kept in pairs.

F. BOWL:

F.1 Bowl Removal.

F.1.1 Disconnect the power supply, wait for the knives to stop turning, unlatch and lift

8145 INSTRUCTIONS

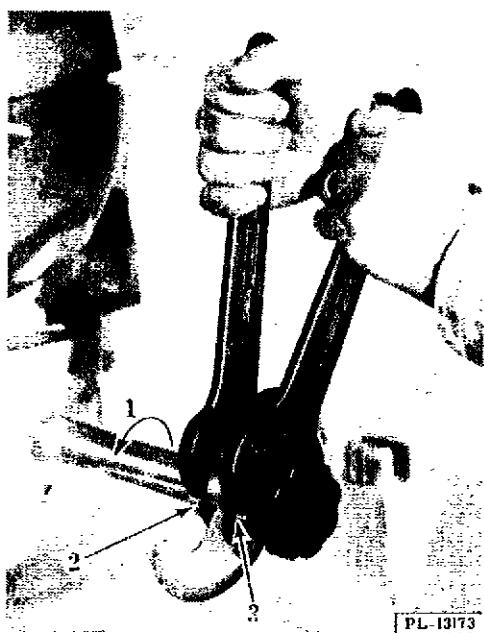


Figure 4. Knife Assembly Adjustment

the bowl cover. Carefully turn the knives to a horizontal position to avoid the sharp edges. Turn bowl clockwise, the short travel to its stop and then lift off bowl. It is not necessary to remove the comb when removing the bowl.

F.1.2 To reassemble bowl, place into position and rotate bowl counterclockwise to the stop.

G. BOWL COVER:

G.1 The bowl cover has a special shape that turns the product over in the revolving bowl. This eliminates the need for a separate deflector.

G.2 Bowl Cover Removal.

G.2.1 Push switch (2, Fig. 1) "Off" - releasing interlock. WAIT for knives to stop.

G.2.2 Turn bowl cover lock knob (2, Fig. 3) at right angle (approx.) to machine and lift knob.

G.2.3 Raise and lift off hinged bowl cover.

G.3 Bowl Cover Replacement.

G.3.1 To lock (or latch) the bowl cover, the switch must be in the "Off" position. Press the knob down and turn it counter-clockwise to a position parallel with the knife shaft.

G.4 The knife comb (3, Fig. 3) may be lifted up and off when the bowl cover is in the raised position.

H. ATTACHMENT DRIVE:

H.1 The attachment drive (1, Fig. 1) will power #12 size Hobart attachments. These include the Chopping End, 9" Vegetable Slicer and Power Dicer. **CAUTION:** When using attachments, always fully extend the extension foot to front position.

J. MOTOR:

J.1 The single phase motor on this food cutter is of the capacitor start type.

J.2 Motor parts are listed on separate Motor Parts Sheet.

K. CLEANING:

K.1 This food cutter has been designed for easy cleaning and maximum sanitation. The base is totally enclosed, the knives have closed adjustment slots, a scraper is unnecessary because of the special bowl cover which is removable for easy cleaning. The bowl is of one piece stainless steel (easily removed by turning clockwise). To clean this machine, unplug electrical supply cord and wipe down with a damp cloth. Dry with a clean soft cloth.

WARNING: Observe the same care while working around the knife that you would use with any sharp-edged tool.

L. LUBRICATION:

L.1 The bearings and gear cases are packed with a special grease. A Hobart service technician should check the lubricant at least once a year.

Use Mobil 600W Lubricant, 7 Fl. Oz. in Bowl drive gear and 5 Fl. Oz. in attachment Gear Case.

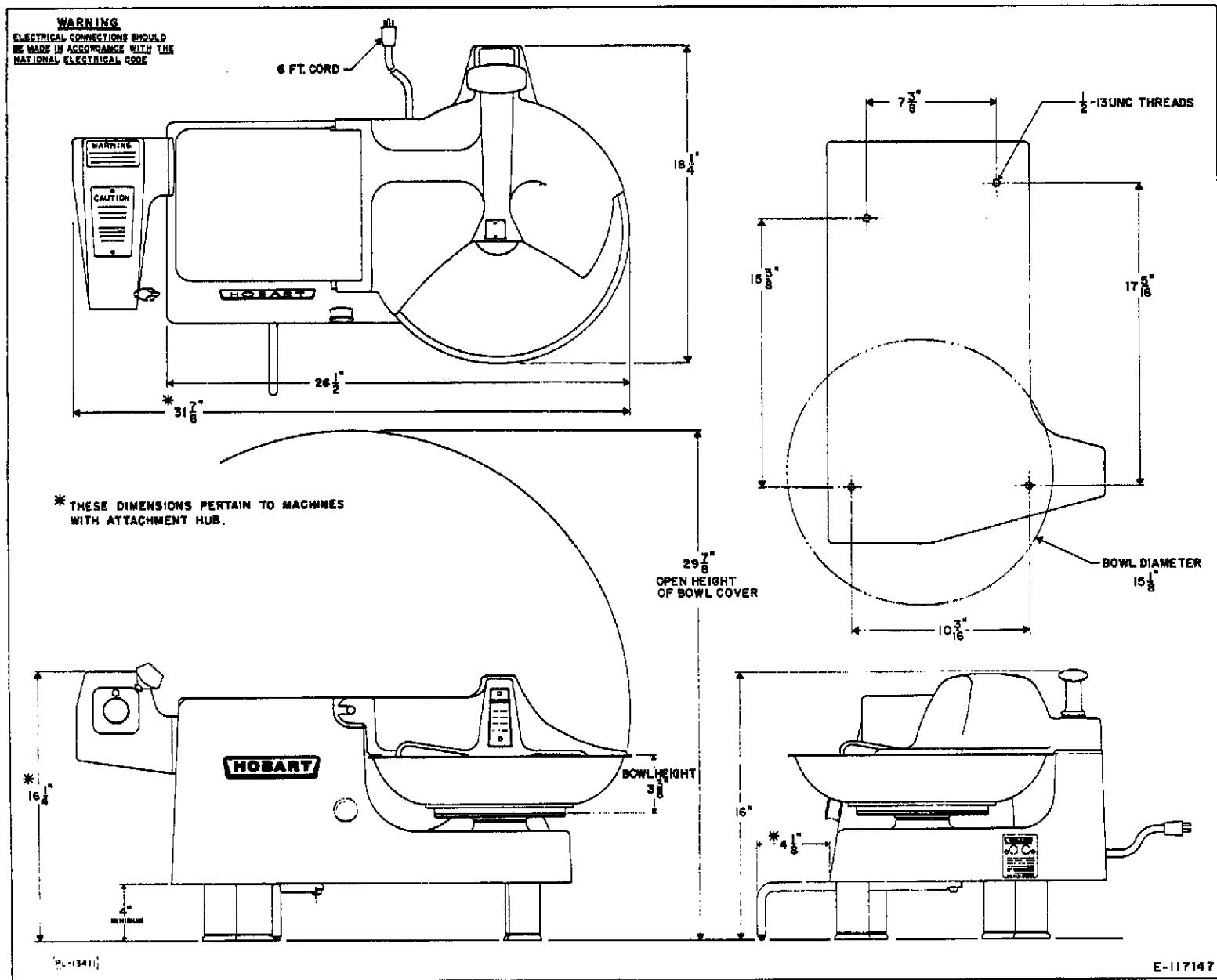


Figure 5. Installation Diagram

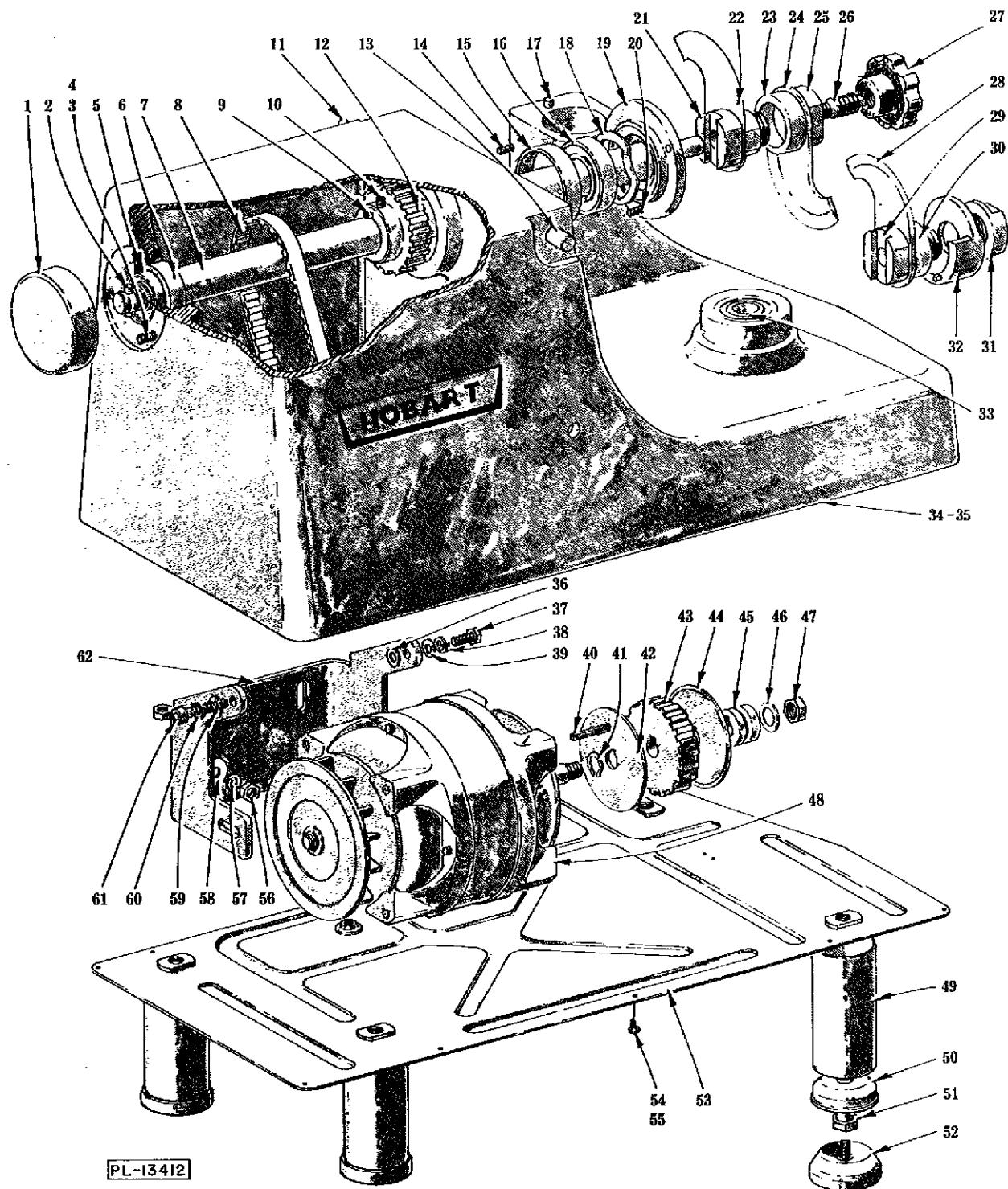


Figure 6. Motor and Base Unit (Sheet 1 of 2)

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-13412			
*1	C-116636	Cover - Trim	1
2	PG-7-58	Grooy-Pin - Type #5, 1/4" x 7/8"	1
*3	SD-27-17	Self-Tapping Screw - #10 x 1-1/2" Pan Hd. "Plastite"	3
*4	WS-3-1	Washer	3
5	B-116657	Seal - Knife Shaft	1
6	BB-7-52	Ball Bearing - Fafnir #205KDD	1
7	D-116622	Shaft - Knife	1
8	C-116634	Belt - Timing (42T)	1
9	R-12430-143	Key	1
10	SC-64-1	Set Screw - #10-32 x 5/16" Soc. Hdls., Cup Pt. "Nylok"	1
11	D-11800-240	Dowel	1
12	C-116632	Pulley - Knife Shaft (20T)	1
13	B-116644	Shaft - Bowl Cover Hinge	1
14	SC-47-82	Set Screw - #10-32 x 3/16" Soc. Hdls., Cup Pt.	1
15	M-77362	Insert - Bearing	1
16	BB-15-21	Ball Bearing - Fafnir #9107KDD	1
17	D-11800-242	Dowel	1
18	SL-3-10	Loading Spring - Wavy	1
19	C-116633	Cap - End (Knife End)	1
20	SC-67-9	Mach. Screw - #10-32 x 5/8" Trimmed Hex Hd.	3
21	P-71313	Bushing - Knife Retaining	1
22	P-71309	Knife - Rotary (Leader)	1
23	M-71312	Collar - Knife Retaining Bushing	1
24	P-71310	Knife - Rotaty (Follower)	1
25	M-71311	Collar - Locking	1
26	M-78398	Insert - Knife Shaft	1
27	M-77371	Knob - Fluted	1
**28	M-17909	Knife - Rotaty (Follower)	1
**29	P-7157	Bushing - Knife Retaining	1
**30	V-103903	Collar - Knife Retaining Bushing	1
**31	V-103904	Locking Collar - Knife Ret. Bushing	1
**32	P-23680	Balance - Knife	1
33	BB-17-19	Ball Bearing - N.D. #Z99504	2
34	B-118088-1	Base & Logo Sub-Assy. (1 Ph.) (Give Serial No., Mach. Model & Elec. Spec.) (Incls. items #5, 6, 11, 13, 14, 15 & 17)	1
35	B-118088-2	Base & Logo Sub-Assy. (3 Ph.) (Give Serial No., Mach. Model & Elec. Spec.) (Incls. items #5, 6, 11, 13, 14, 15 & 17)	1
36	WS-6-48	Washer	As Reqd.
37	SC-36-27	Fin. Bolt - 5/16"-18 x 1" Hex Hd.	2
38	WL-3-44	Lock Washer - 5/16" x .125" x .078"	2
39	WS-4-25	Washer	2
40	R-12430-64	Key	1
41	RR-7-21	Retaining Ring	1
42	B-116649	Flange - Motor Pulley	1
43	B-116650	Pulley - Motor Timing (20T)	1
44	B-116649	Flange - Motor Pulley	1
45	B-117506	Pulley - Motor Drive	1
46	WS-8-9	Washer	1
47	NS-17-30	Jam Nut - 1/2"-20 Hex Fin.	1
48	---	Motor (see separate Motor Parts Sheet)	1
49	M-77772	Leg	4
50	M-64814	End Cap - Leg	4
51	M-77771	Stud - Leg	4
52	M-83681	Foot - Rubber	4
53	E-116712	Bottom Cover & Weld Nut Assy.	1
54	SD-24-44	Self-Tapping Screw - #10-24 x 1/2" Phil. Pan Hd. "Taptite"	10
55	WL-6-6	Lock Washer - #10 x .055" x .040"	1
56	NS-13-14	Full Nut - 5/16"-18 Hex Fin.	4
57	WL-3-44	Lock Washer - 5/16" x .125" x .078"	4
58	WS-6-18	Washer	4
59	WS-4-25	Washer	2
60	WL-3-44	Lock Washer - 5/16" x .125" x .078"	2
61	SC-40-16	Cap Screw - 5/16"-18 x 1" Soc. Hd.	2
62	D-117037-1	Motor Bracket Assy.	1
**P-71386 Single Knife & Knife Balance Assy. (Incls. items #28 thru 32)			

*For Machines without Gear Attachment ONLY.

**Single Knife Unit (Not NSF Approved). See page 9 for Comb.

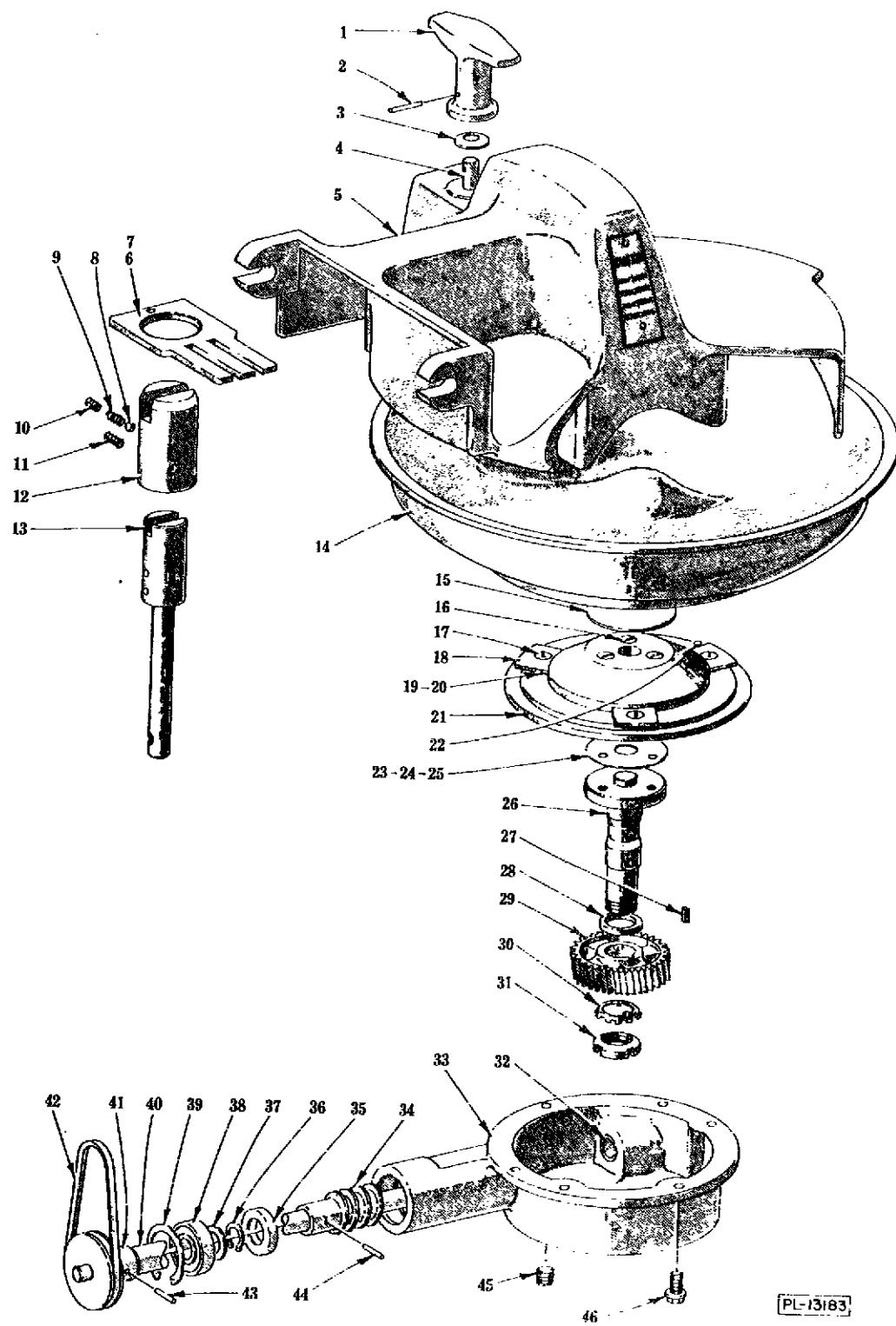


Figure 7. Bowl Unit (Sheet 1 of 2)

ILLUS. PL-13183	PART NO.	NAME OF PART	AMT.
1	C-116814	Knob - Locking	1
2	PG-3-27	Groov-Pin - Type #1, 3/16" x 7/8"	1
3	M-77374	Washer - Belleville	1
4	B-117168	Bolt - Interlock	1
5	B-118254	Bowl Cover & Caution Plate Sub-Assy.	1
6	C-116642	Comb	1
7	C-118959	Comb (For Single Knife Only) (Not Shown)	1
8	BA-2-10	Ball - 1/4" Dia.	1
9	M-77381	Spring - Ball Detent	1
10	SC-64-23	Set Screw - 5/16"-18 x 3/8" Soc. Hdls., Oval Pt. "Nylok"	1
11	SC-64-6	Set Screw - 5/16"-18 x 1/2" Soc. Hdls., Cup Pt. "Nylok"	1
12	P-77376	Adapter - Locking	1
13	C-116829	Interlock Control Shaft Assy.	1
14	E-117107	Bowl & Adapter Assy.	1
15	B-116651	Cover - Bowl Support	1
16	SC-39-6	Cap Screw - 1/4"-20 x 1/2" Flat Hd.	3
17	SC-53-9	Mach. Screw - 1/4"-28 x 1/2" Truss Hd.	3
18	B-116639	Clamp - Bowl Retaining	3
19	B-116653-1	Shim - Clamp (.002" Thk., Red)	As Reqd.
20	B-116653-2	Shim - Clamp (.003" Thk., Green)	As Reqd.
21	D-116619	Support - Bowl	1
22	B-116660	Pin - Bowl Stop	1
23	B-116654-1	Shim - Support Shaft (.003" Thk., Green)	As Reqd.
24	B-116654-2	Shim - Support Shaft (.005" Thk., Blue)	As Reqd.
25	B-116654-3	Shim - Support Shaft (.010" Thk., Brown)	As Reqd.
26	C-116627	Shaft - Bowl Support	1
27	R-12430-43	Key	1
28	B-116647	Spacer - Bowl Drive Shaft	1
29	C-116625	Gear - Bowl Drive (40T)	1
30	WL-12-4	Lock Washer - N.D. #W-03	1
31	NS-34-4	Lock Nut - N.D. #N-03	1
32	BN-2-8	Needle Bearing - Torrington #B-108	1
33	D-116623	Case - Gear	1
34	P-77349	Worm - Bowl Drive (1T)	1
35	B-116658	Seal - Bowl Drive	1
36	RR-4-18	Retaining Ring	1
37	WS-10-1	Washer	1
38	BB-5-30	Ball Bearing - N.D. #Z99503	1
39	RR-7-8	Retaining Ring	1
40	C-116626	Shaft - Bowl Drive	1
41	C-117507	Pulley - "V" Belt	1
42	B-117503	"V" Belt	1
43	RP-3-14	Roll Pin - 3/16" Dia. x 7/8" Lg.	1
44	RP-3-14	Roll Pin - 3/16" Dia. x 7/8" Lg.	1
45	B-118827	Plug - Inspection	1
46	SD-15-25	Self-Tapping Screw - 1/4"-20 x 5/8" Hex Washer Hd. "Taptite"	4
	C-116637	Bowl Cover, Decal & Locking Knob Sub-Assy. (Incls. items #1, 2, 3, 4 & 5)	1

Figure 7. Bowl Unit (Sheet 2 of 2)

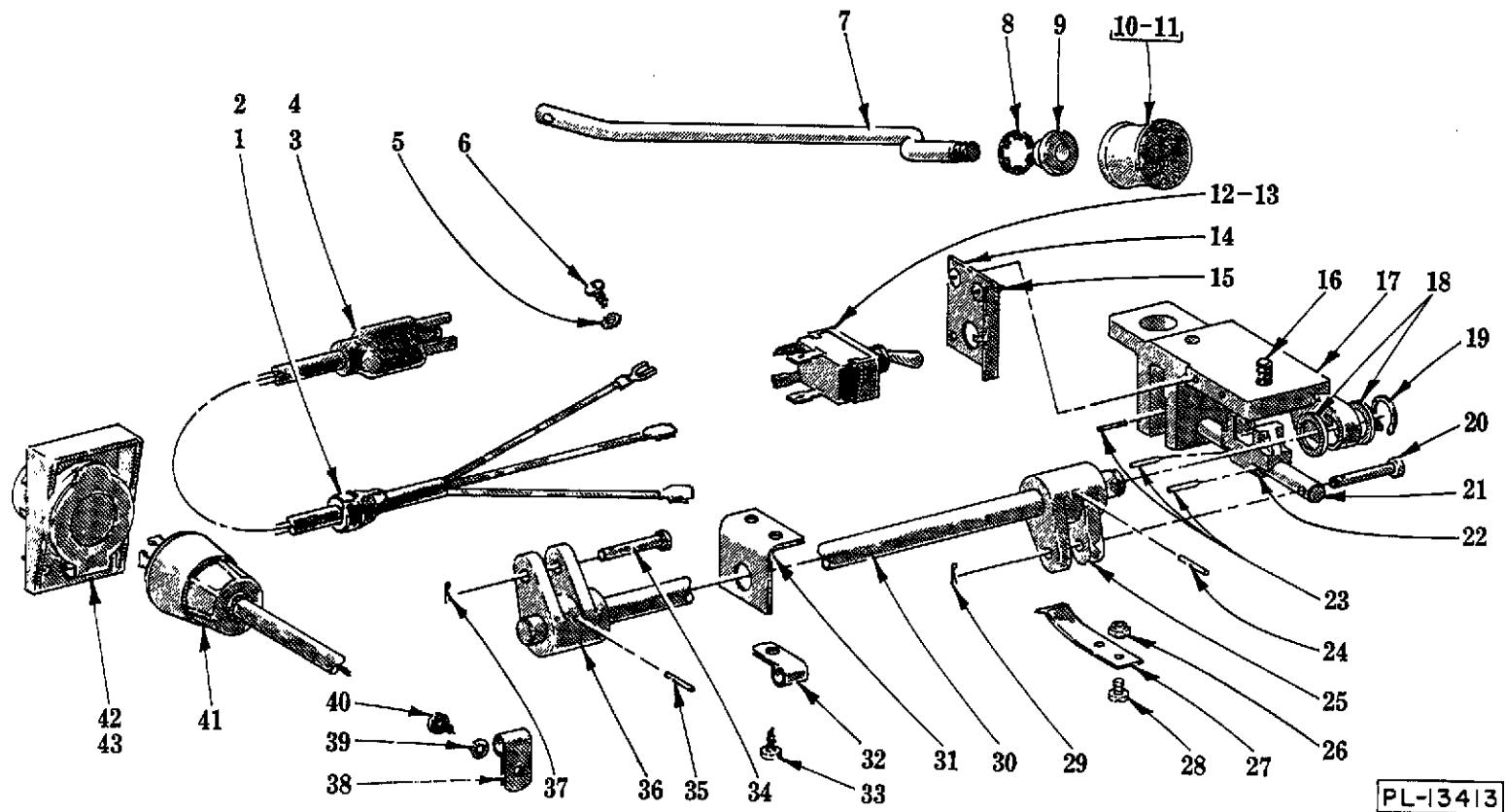
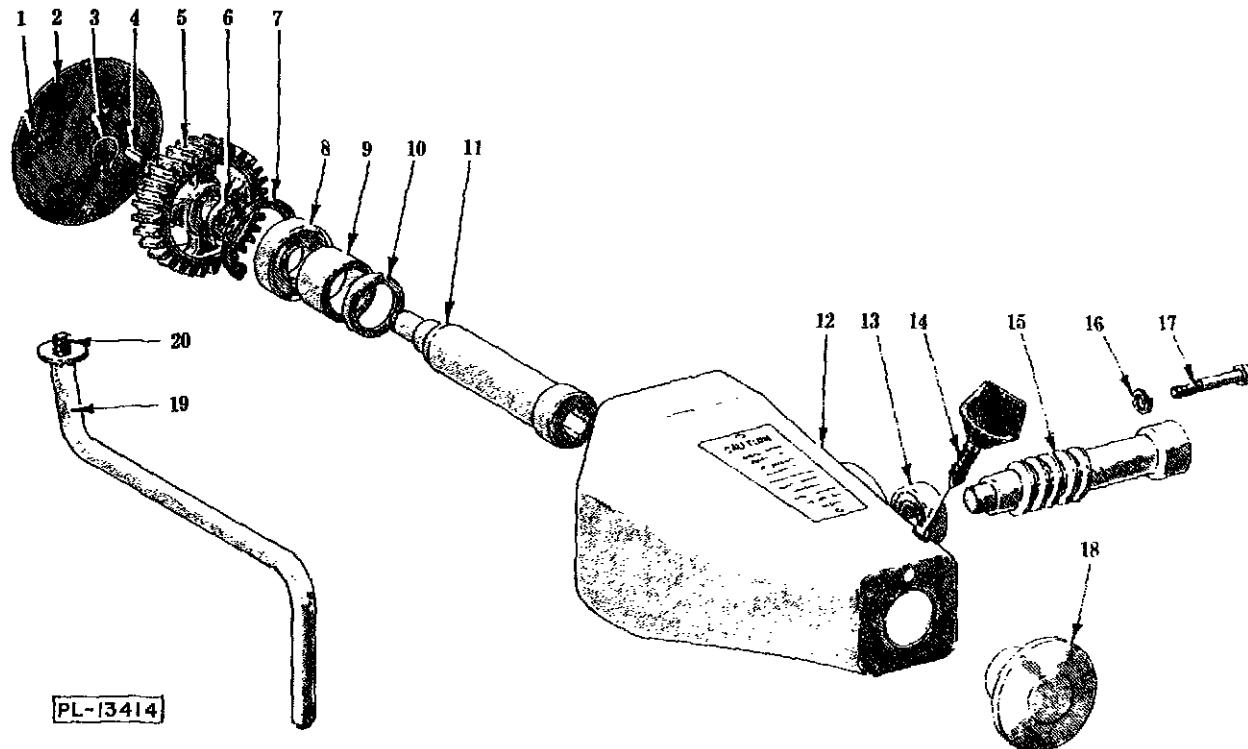


Figure 8. Switch Unit (Sheet 1 of 2)

ILLUS. PL-13413	PART NO.	NAME OF PART	AMT.
1	FE-7-21	Strain Relief (1 Ph.)	1
2	FE-15-38	Strain Relief (3 Ph.)	1
3	B-117542-21	Cord & Plug Assy. (Under 150 V., 1 Ph.)	1
4	B-117542-22	Cord & Plug Assy. (200-250 V., 1 Ph.)	1
5	WL-7-12	Lock Washer - #10 Ext. Shakeproof	1
6	SD-24-1	Self-Tapping Screw - #10-24 x 3/8" Pan Hd. "Taptite"	1
7	C-116755	Rod - Upper Switch Control	1
8	RR-10-14	Retaining Ring	1
9	B-117705	Bushing - Switch Rod	1
10	B-118087	Pull Knob & Insert Sub-Assy. (Incls. item #11)	1
11	SC-75-33	Set Screw - #8-32 x 1/2" Soc. Hdls., Cup Pt.	1
12	B-87711-129-1	Switch (1 Ph.)	1
13	B-87711-140-1	Switch (3 Ph.)	1
14	B-116759	Bracket - Switch Mounting	1
15	SD-24-44	Self-Tapping Screw - #10-24 x 1/2" Phil. Pan Hd. "Taptite"	2
16	SD-15-25	Self-Tapping Screw - 1/4"-20 x 5/8" Hex Washer Hd. "Taptite"	2
17	C-116624	Frame - Switch Interlock	1
18	WS-7-21	Washer	As Reqd.
19	RR-4-17	Retaining Ring	1
20	M-77390	Pin - Clevis	1
21	B-116640-1	Shaft - Switch Interlock	1
22	B-118953	Block - Switch Actuator	1
23	RP-2-12	Rollpin - 1/8" Dia. x 1/2" Lg.	3
24	RP-2-36	Rollpin - 1/8" Dia. x 1" Lg.	1
25	B-116713	Clevis (Switch Frame End)	1
26	NS-31-3	Stop Nut - #6-32 "Elastic"	2
27	C-117636	Spring	1
28	SC-25-23	Mach. Screw - #6-32 x 1/4" Bind. Hd.	2
29	PC-3-23	Cotter Pin - 1/16" x 1/2"	1
30	C-116760	Shaft - Switch Control	1
31	B-117633	Bracket - Switch Control Rod	1
32	M-78752-6	Clamp	1
33	SD-24-44	Self-Tapping Screw - #10-24 x 1/2" Phil. Pan Hd. "Taptite"	2
34	M-77390	Pin - Clevis	1
35	RP-2-36	Rollpin - 1/8" Dia. x 1" Lg.	1
36	B-116713	Clevis (Switch Rod End)	1
37	PC-3-23	Cotter Pin - 1/16" x 1/2"	1
38	M-78752-6	Clamp	1
39	WS-2-12	Washer	1
40	SD-24-13	Self-Tapping Screw - #8-32 x 3/8" Pan Hd. "Taptite"	1
41	C-117612-5	Cord & Plug Assy. (200-250 V., 3 Ph.)	1
42	C-117631-3	Receptacle (200-250 V., 3 Ph.)	1
43	C-117625-3	Connector - Pendant (200-250 V., 3 Ph.)	1
	C-117082-1	Frame & Switch Assy. (1 Ph.) (Incls. items #12, 14, 15 & 17)	1
	C-117082-2	Frame & Switch Assy. (3 Ph.) (Incls. items #13, 14, 15 & 17)	1

Figure 8. Switch Unit (Sheet 2 of 2)

8145 REPLACEMENT PARTS



ILLUS.	PART NO.	NAME OF PART	AMT.
PL-13414			
1	SC-10-21	Mach. Screw - #10-24 x 7/16" Truss Hd.	3
2	B-116641	Plate - Back (Attachment Hub)	1
3	RR-4-18	Retaining Ring	1
4	R-12430-44	Key	1
5	C-116630	Gear - Attachment Drive (33T)	1
6	B-116652	Spacer - Gear	1
7	RR-7-7	Retaining Ring	1
8	BB-18-43	Ball Bearing - Hoover #9204 M1	1
9	M-83440	Bearing (Oil-less)	1
10	P-70090	Seal - Oil	1
11	C-116629	Shaft - Attachment Hub Drive	1
12	B-118255-1	Attachment Hub & Extension Foot Caution Plate Sub-Assy. (Incls. items #7, 8, 9 & 16)	1
13	BB-5-16	Ball Bearing - Fafnir #202K	1
14	C-108197-2	Thumb Screw Assy.	1
15	C-116631	Shaft - Worm	1
16	WL-3-44	Lock Washer - 5/16" x .125" x .078"	3
17	SC-97-47	Fin. Bolt - 5/16"-18 x 2" Hex Hd.	3
18	C-114824-6	Plug - Attachment Hole	1
19	D-117712	Extension Foot Assy.	1
20	A-119757	Shoulder Screw Assy.	1

Figure 9. Attachment Drive Unit

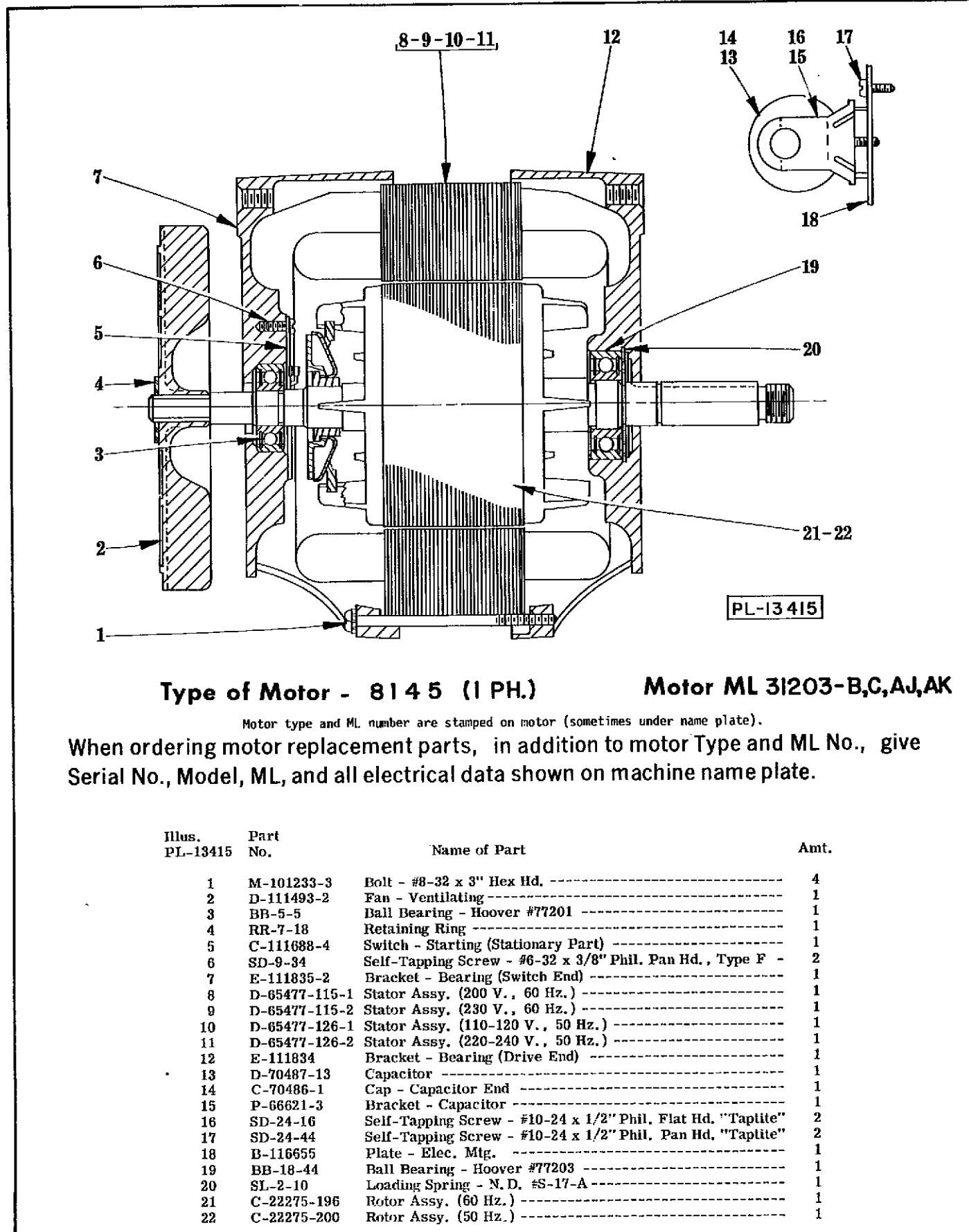


Figure 10. Motor Replacement Parts

MOTOR CHARACTERISTICS & PERFORMANCE DATA

MFGR. HOBART CORPORATION

MOTOR MODEL NO. 8145 (1 PH)

MOTOR TYPE _____

MOTOR FRAME _____

H. P. 1/2

VOLTS 115

PHASE 1

HERTZ 60

R. P. M. 1725

DUTY NOT APPLICABLE - MOTOR IS "SPECIAL PURPOSE"

TORQUE STARTING 67 oz. Ft.

-F. L. 24 oz. Ft.

EFFICIENCY -F.L. 69%

- 3/4 65%

- 1/2 58%

POWER FACTOR _____

- F. L. .60

- 3/4 .51

- 1/2 .45

- LOCKED .85

AMPERES -F.L. 7.8

-STARTING 37.0

TEMPERATURE RISE 40° C AMBIENT

TYPE OF BEARING BALL

MAKE OF BEARING HOOVER & NUMBER 77201

HOOVER & NUMBER 77203

DISASSEMBLY, REPAIR, REPLACEMENT AND REASSEMBLYMOTOR AND BASE UNIT - Refer to Page 6.

To disassembly motor and base unit:

1. Disconnect from power source
2. Remove self-trapping screws (#54) from underside of bottom cover and weld nut assembly (#53)
3. Disconnect timing belt (#8)
4. Remove base sub-assembly (#34)
5. Remove knife assembly (See Fig. #2, Page 3, and Paragraph E.I Page 3)
6. Remove machine screws (#20) holding end cap (#19) on knife end of knife shaft (#7).
7. Remove groove pin (#2) slide knife shaft (#7) to right.
8. Knife shaft (#7) can be removed to inspect and/or replace knife shaft pulley (#12) bearing insert (#15) support bearing (#16)

REASSEMBLY

1. Insert knife shaft (#7) into holes in base assembly casting, lifting up on shaft to seat timing belt (#8) to pulley (#12)
2. Insert groove pin (#2) into hole on knife shaft (#7).
3. Position bearing insert (#15)
4. Position bearing (#16)
5. Replace loading spring (#18) and end cap (#19) holding in place.
6. Insert machine screws (#20)
7. Position base sub assembly (#34) over bottom cover and weld nut assembly (#53)
8. Insert self-tapping screws (#54) into holes provided and tighten.

After reassembly and prior to disassembly, check all parts for wear or breakage. Replace any parts necessary using parts list on Page 7 for part numbers.

BOWL UNIT- Refer to Page 8

1. Bowl cover removal and replacement (See Page 4, Para.G)
2. Bowl removal and replacement (See Page 3, Para. F)
3. Refer to Motor and Base Unit disassembly, accomplish steps 1 through 4, bowl unit is located under base sub-assembly (#34)
4. Loosen self tapping screws (#46) and remove inspection plug (#45) allow lubricant to drain.
5. Remove self-tapping screws (#46) gear case (#33) will separate from base sub-assembly (#34)
6. Disengage "V" Belt (#42)
7. Remove retaining ring (#39), bowl shaft (#40) may be removed to inspect and/or replace bearing (#38) and bowl drive seal (#35)

REASSEMBLY

1. Assemble by inserting bowl drive shaft assembly into gear case (#33) and seat in needle bearing (#32)
2. Install retaining ring (#39)
3. Install gear case (#32) to underside of base sub-assembly (#34) with self tapping screws (#46)
4. Refill with (7) seven Fl. Oz. Mobil 600 W Lubricant.
5. Install inspection plug (#45)
6. Replace bowl and bowl cover (Para. F.I.2 Page 4 and Para G.3, Page 4)

ATTACHMENT DRIVE UNIT- Refer to Page 12

1. Refer to Motor and Base unit disassembly, accomplish steps 1 through 4. Attachment drive unit is connected on left hand side of base sub-assembly (#34, Page 6) by part (#3 and 4, Page 6)
2. Unit is filled with lubricant, drain.
3. Remove machine screws (#1) and back plate (#2)
4. Remove retaining spring (#3) and key (#4)
5. Remove attachment drive gear (#5), Remove spacer (#6) Retaining ring (#7) bearing (#8) oil less bearing and oil seal (#10)

Inspect and/or replace any necessary parts using parts list on Page 12.

REASSEMBLY

1. Replace oil seal (#10) oil-less bearing (#9) bearing (#8) retaining ring #7 and spacer (#6)
2. Position attachment drive gear (#5) to match key slot and keyway on shaft.
3. Insert key and set retaining ring (#3) on shaft.
4. Fill with 5 Fl. Oz. Mobil 600W lubricant.
5. Position back plate (#2) and insert machine screws (#1)

PREPARATION FOR RESHIPMENT AND/OR STORAGE

Unit should be disconnected from power source.

Bowl, bowl cover and attachment drive unit should remain in their normal location on unit. Do not separate.

Package in strong cardboard carton. Chock around unit with packing material or paper to insure restriction of movement of unit inside carton. Seal with tape or banding material.

Do not stack heavy materials on this unit.

Store in a protected location out of the weather.

Load and unload supporting unit from its bottom. Store in upright manner so the weight of the unit will be on its legs.

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